
NIBBLES

| | |
|---|-----|
| Italian olive mix | 3.5 |
| Artisan stone baked breads Altamura & pain de campagne with balsamic, extra virgin olive oil & French butter | 4.5 |
| Fougasse & aioli dip French style garlic bread | 5.5 |
| Grilled sesame flat bread Roasted red pepper hummus & chilli oil | 5 |

STARTERS

| | |
|---|------|
| Cauliflower velouté Pickled cauliflower & onion frita | 5 |
| Chicken liver parfait, glazed fig & port jelly Warm toasted brioche | 7.5 |
| Handmade Vietnamese tuna rolls Pickled mooli, cucumber, avocado, coriander & Nuoc Cham chilli dipping sauce | 8.5 |
| Prawn cocktail Classic cocktail sauce, fresh mango, red pepper & crisp baby gem with rye bread | 9.5 |
| Seared Cornish sea scallops Chorizo, spinach purée, samphire & vierge dressing | 13.5 |
| Tempura of calamari & tiger prawns Tiger prawns & calamari in a tempura batter, chilli jam & crème fraîche | 9.5 |
| Chez Mal Buffalo wings Buttermilk fried wings, homemade hot sauce, Waldorf garnish & Beauvale blue cheese dip | 8 |
| Meat or Beet | |
| Pepper seared rump beef carpaccio or | 10.5 |
| Heritage beetroot carpaccio Both served with cauliflower & roast garlic cream, tempura florets, black truffle dressing, Parmesan & dressed leaves | 8.5 |

MAINS

| | |
|---|---------|
| Grilled catch of the day or Cumbrian chicken breast Green beans, choice of butter or sauce | 16.5/14 |
| Mal burger Ayrshire bacon & Gruyère cheese, fries & burger relish | 16.5 |
| Smoked haddock fish cake Spinach, Burford brown poached egg & lemon Hollandaise | 14.5 |
| Tortelloni of tomato, rocket & mozzarella Beef tomato, balsamic dressing & fresh basil shoots | 13.5 |
| Mushroom burger Chestnut & field mushroom pâté, grilled red peppers, fries & mushroom jalapeño marmalade | 14 |
| Seared Cornish scallop & crab risotto Carnaroli rice, white crab meat & bisque finished with scallops & lemon butter | 16.5 |
| Yorkshire Dales lamb cutlet Pan-fried cutlet & braised lamb neck, light vegetable broth & jus vinaigrette | 19 |
| Keralan Monkfish curry Monkfish, tiger prawn, clam & mussels, grilled coriander flat bread, fragrant rice & red chilli | 18 |
| Steak frites Marinated 250gm dry aged rump, confit tomato, watercress & pommes frites, full flavour, best served pink | 23 |

SIGNATURE STEAKS

Chez Mal's exclusive Uruguayan 120 day grain fed Hereford beef, served with whipped bone marrow croute and persillade

| | |
|--|-------------|
| Signature strip steak pan roasted 250, 350, 450 or 550gm Sliced against the grain for maximum flavour & texture | 25/31/35/39 |
| Ribeye steak 300g Central eye of well marbled fat, retains all its juices | 27 |
| Fillet steak 200g Very tender, lightly marbled, lean | 29 |

BUTTERS AND SAUCES + 1.5

| | |
|-----------------------|-----------|
| Beauvales blue cheese | Béarnaise |
| Marmite | Au Poivre |
| Garlic | Vierge |

CHEZ MAL SHARING STANDS

| | |
|---|----|
| Moroccan spiced spatchcock Cumbrian chicken Harissa roasted vegetables, pine nut, coriander & apricot couscous, sesame flatbread and chermoula dip <i>Paired with Gavi DOCG, Tuffolo, Italy £35</i> | 29 |
| 21 day aged Chateaubriand 500gm Pan fried & roasted, onion rings, chunky fries, Béarnaise sauce & house salad <i>Paired with Malbec, Esquinas de Argento, Argentina £35</i> | 60 |

SIDES

| | |
|---|-----|
| Pommes frites | 4 |
| Truffle & parmesan pommes frites | 5 |
| Glazed truffle mash | 5 |
| Sautéed spinach with lemon, garlic & extra virgin olive oil | 4 |
| Sautéed field mushrooms | 4.5 |
| Glazed Chantenay carrots | 4 |
| Buttered greens & rainbow chard | 4 |
| Chez Mal house salad & dressing | 3.5 |

DESSERT

| | |
|--|-------------|
| Classic vanilla crème brûlée | 6 |
| Valrhona chocolate pavé Pistachio ice cream & green tea syrup | 6 |
| Sticky toffee pudding Pecan caramel sauce & vanilla ice cream | 6.5 |
| Rhubarb trifle Yorkshire rhubarb, vanilla custard & almond crumb | 6 |
| Passion fruit tart & blackberries Blackcurrant sorbet & passion fruit curd | 6 |
| Chez Mal hot chocolate Mint choc chip ice cream, marshmallow, cocoa nib tuile, Valrhona hot chocolate sauce | 6.5 |
| Affogato Shot of hot espresso, vanilla & white chocolate ice cream & coffee mousse Add a shot of liquor | 6 3 |
| Ice cream & sorbet coupé | 2 per scoop |
| Le Fromage tray A selection of Artisan cheeses with chutney, quince & crackers | 9.5 |

All prices in GBP and include VAT. A discretionary service charge of 10% will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before ordering.

CHAMPAGNE

| | 125ml glass | bottle | magnum |
|------------------------------|-------------|--------|--------|
| Mumm Cordon Rouge NV | 10.5 | 61 | 110 |
| Maison NV | 11.5 | 62 | |
| Mumm no. 1 Gold | | 68 | |
| Perrier-Jouët Grand Brut NV | 12 | 69 | |
| Mumm Rosé | 12.5 | 70 | |
| Mumm Vintage 2006 | | 79 | |
| Mumm Blanc de Blancs | | 99 | |
| Perrier-Jouët Belle Epoque | | 160 | |
| Veuve Clicquot La Grand Dame | | 180 | |
| Krug Grande Cuvée NV | | 180 | 499 |

SPARKLING WINES

| | 125ml glass | bottle |
|--|-------------|--------|
| Chenin-Sauvignon Blanc, Brut, Marquis de la Tour, France | | 30 |
| Prosecco, Jeio, Bisol, Valdobbiadene, Veneto, Italy | 8 | 39 |
| Jeio, Rose, Veneto, Italy | | 40 |

MALCHEMY COCKTAILS

FIZZ

| | |
|---|------|
| Malmaison Fizz Maison Champagne, Finlandia Grapefruit, Kamm & Sons Ginseng, Belvoir elderflower | 12.5 |
| French 75 Maison Champagne, Bombay Sapphire, lemon juice, sugar syrup | 12.5 |
| Valentine Rose Mumm Cordon Rouge Champagne, Belvoir raspberry & rose, lavender bitters, sugar cube | 12.5 |

DESSERT COCKTAILS

| | |
|--|-----|
| Orange Brûlée Disaronno, Cointreau, Grand Marnier, Hennessy VS, cream, chocolate dust | 9.5 |
| Nutty 43 Tia Maria, Frangelico, Licor 43, cream | 9.5 |
| Patron Espresso Martini Patron XO Café, Absolut original, espresso, sugar syrup | 9.5 |

DESSERT WINES AND PORT

| | bottle | 125ml | 50ml |
|--|--------|-------|------|
| Eclat, Semillon, Valdivieso, Chile | 24 | 8.5 | 4 |
| Tokaji, Late Harvest, Royal Tokaji Co, Hungary | 28 | 7.5 | 3.5 |
| LBV Port, Warre, Portugal | 39 | 7 | 3.5 |
| 10yr Tawny, Quinta do Vallado, Portugal | 49 | 9 | 4.5 |

